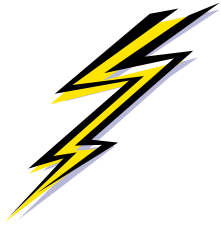


**NEW HAMPSHIRE DEPARTMENT OF HEALTH AND HUMAN SERVICES  
DIVISION OF PUBLIC HEALTH SERVICES  
FOOD PROTECTION SECTION**



**EMERGENCY ACTION PLAN**  
**INTERRUPTION OF ELECTRICAL SERVICE**

For the purpose of defining an imminent health hazard for this Emergency Action Plan, an extended interruption of electrical service means that the electrical service has been interrupted for 2 hours or more. For single events affecting an individual establishment, it is recommended that the licensee note the date and time, notify the NH Division of Public Health Services, Food Protection Section (DPHS FPS) at the onset of the interruption, and implement the EAP. After 2 hours the licensee must close and notify the DPHS FPS.

## **I. ASSESSMENT**

In the event of an emergency involving electrical service interruption, appropriate food establishment responses must be taken after an assessment of multiple factors including but not limited to:

- The complexity and scope of food operations;
- The duration of the emergency event;
- The impact on other critical infrastructure and services (e.g. water supply); and,
- The availability of alternative procedures that can be used to meet the requirements of He-P 2300, the NH Rules for the Sanitary Production and Distribution of Food.

A food establishment manager (or the “Person-in-Charge”) is responsible for conducting both initial and ongoing assessments

## **II. RESPONSE**

The following are temporary alternative procedures that can be taken to address specific affected food operations during an extended interruption of electrical service.

### **Affected Operations**

<b>Refrigeration: Refrigeration equipment inoperable</b>
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### **Alternative Procedures**

- Note the time the power outage begins

**AND**

- Monitor and record temperatures every 2 hours (See chart in Section III. Recovery, below)
- Keep refrigeration equipment doors closed
- Pack potentially hazardous food in commercially-made ice or dry ice
- Do not put hot food in refrigeration equipment
- See chart in Section III. Recovery, below, for disposition of potentially hazardous food

**Lighting: Lack of artificial illumination for personal safety, food preparation, food handling, cleaning equipment/utensils, cleaning the premises**

- Discontinue all cooking operations

**Alternative Procedures**

- Limit operation to daylight hours. Restrict operations to those that can be safely conducted in available natural light.
- Provide lighting using other power sources (e.g. battery, candle, etc. if fire codes allow). Limit operation to those procedures that can be safely conducted using alternative lighting.

**Hot Food Holding: Equipment for holding potentially hazardous food hot is no longer operational**

**Alternative Procedures**

- Note the time the power outage begins.

**AND**

- Discard all potentially hazardous foods that have been held below 140 degrees F for more than 4 hours

**OR**

- Use an alternate heat source such as “canned heat” and monitor temperatures hourly. Note: If power returns within 4 hours, reheat food to 165 degrees F.

**Cooking Equipment: Cooking equipment is no longer functional**

**Alternative Procedures**

- Discard food items of animal origin that were in the cooking process but did not reach a safe final temperature

**AND**

- Discontinue cooking operations.

**Dishwashing Equipment: Equipment for cleaning and sanitizing utensils and tableware is no longer operational.**

Alternative Procedures

- Use the three compartment sink if hot water is still available

**OR**

- Use single service tableware

**AND**

- Discontinue operations that generate soiled utensils/tableware.

**Water: The well serving the establishment no longer produces water.**

Alternative Procedures

- See “Interruption of Water Service” procedures

**Sewage Disposal: Sewage ejector pump(s) no longer function.**

Alternative Procedures

Discontinue all operations. Contact DPHS FPS.

**Electric Hot Water Heater: No hot water**

Alternative Procedures

- Heat water on a gas cooking appliance.

### **III. RECOVERY**

Recovery involves the necessary steps for re-opening and returning to a normal safe operation.

**A food establishment that was ordered or otherwise required to cease operations may not re-open until authorization has been granted by the NH DPHS Food Protection Section (FPS).**

See the Emergency Action Plan for “Extended Interruption of Water Service” for re-opening considerations relative to the water supply.

**Cold Food Temperature Guidance**  
(PHF – Potentially Hazardous Food)

<b>Time</b>	<b>42 to 45 °F</b>	<b>46 to 50° F</b>	<b>50°F or above</b>
0 – 2 hrs	PHF can be sold	Immediately cool PHF to 41°F or below within 2 hrs	PHF cannot be sold. Destroy the food.
2-3 hrs	PHF can be sold but must be cooled to 41°F or below within 2 hrs	Immediately cool PHF to 41°F or below within 1 hr	
4 hrs	Immediately cool PHF to 41°F or below within 1 hr	PHF cannot be sold. Destroy the food.	
5+ hrs	PHF cannot be sold. Destroy the food.		

**Frozen foods** that remain solid or semi-solid can be refrozen if food packages show no evidence of thawing such as weeping, stains, physical depreciation, evaporation, or container damage.



**Key Areas to Consider for Returning to Normal Operation When Power is Restored:**

- Electricity, water, and/or gas services have been fully restored
- All circuit breakers have been properly re-set as needed
- All equipment and facilities are operating properly including: lighting, refrigeration (back to operating temperature of 41°F and below), hot holding, ventilation, water supply sewage pumps, hot water heaters, and toilet facilities.
- Food contact surfaces, equipment and utensils cleaned and sanitized prior to resuming food-handling operations. This includes ice bins in ice machines where ice has melted during the interruption.

**Disposal of Food:**

Small volumes of food can be denatured (e.g. with bleach, a detergent or other cleaning product to render it unusable) and placed in an outside refuse bin for removal. To discard large volumes of food, the establishment should contact a disposal company for immediate transportation to a landfill.

A warning label should be placed on denatured food packaging to alert potential scavengers that the food is poisonous.